Conte d'Attimis-Maniago

Pinot Nero

Friuli Colli Orientali

denominazione di origine controllata

Grapes Pinot Nero.

Vineyard The fields of the Estate, in the municipality of Buttrio (Udine), ideal location for excellent wine making. The C.D.O. (controlled denomination of origin) is Friuli Colli Orientali. The soil is composed of marl and sandstone with a predominantly clayey component. Crop protection is low environmental impact, focussing on traditional product with a short persistence, used according to the agro-alimentary programme for crop protection.

Vinification Red wine fermentation with prolonged maceration of the must and skins in modern steel wine makers at a controlled temperature (26 °C) to obtain a wine with a rich fragrance. This is followed by pressing and completion of the alcoholic fermentation process.

Ageing First in a "sur lies" tank and in the bottle, stored horizontally in our sixteenth century underground cellar.

Appearance Deep ruby red colour.

Nose Complex and spicy fragrances (cinnamon and black pepper), coffee, and forest berry jam.

Palate The palate is treated to persistent sensations of spices and red currants. A full bodied, rich and balanced wine.

Food pairing Exceptional with risotti and seafood dishes. Ideal with red or white meats and with flavourful fish. Sublime with escargots and frogs' legs.

Longevity Straight away for those who wish to appreciate the extraordinary fragrance of this wine or after a couple of years for maximum expression of this elegant vine. This wine can easily exceed four years in the bottle.

Service Best when the bottle is brought to room temperature (18 °C) or slightly chilled (14°C), depending on the food pairing.

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